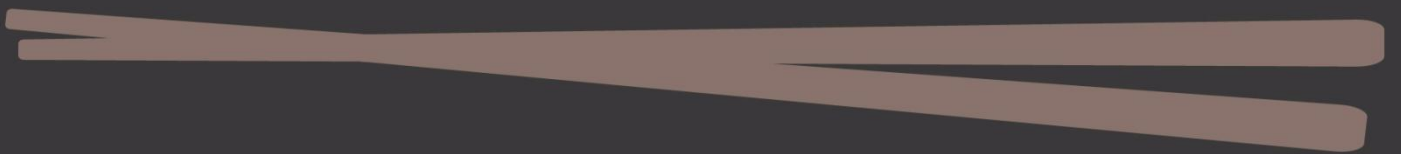
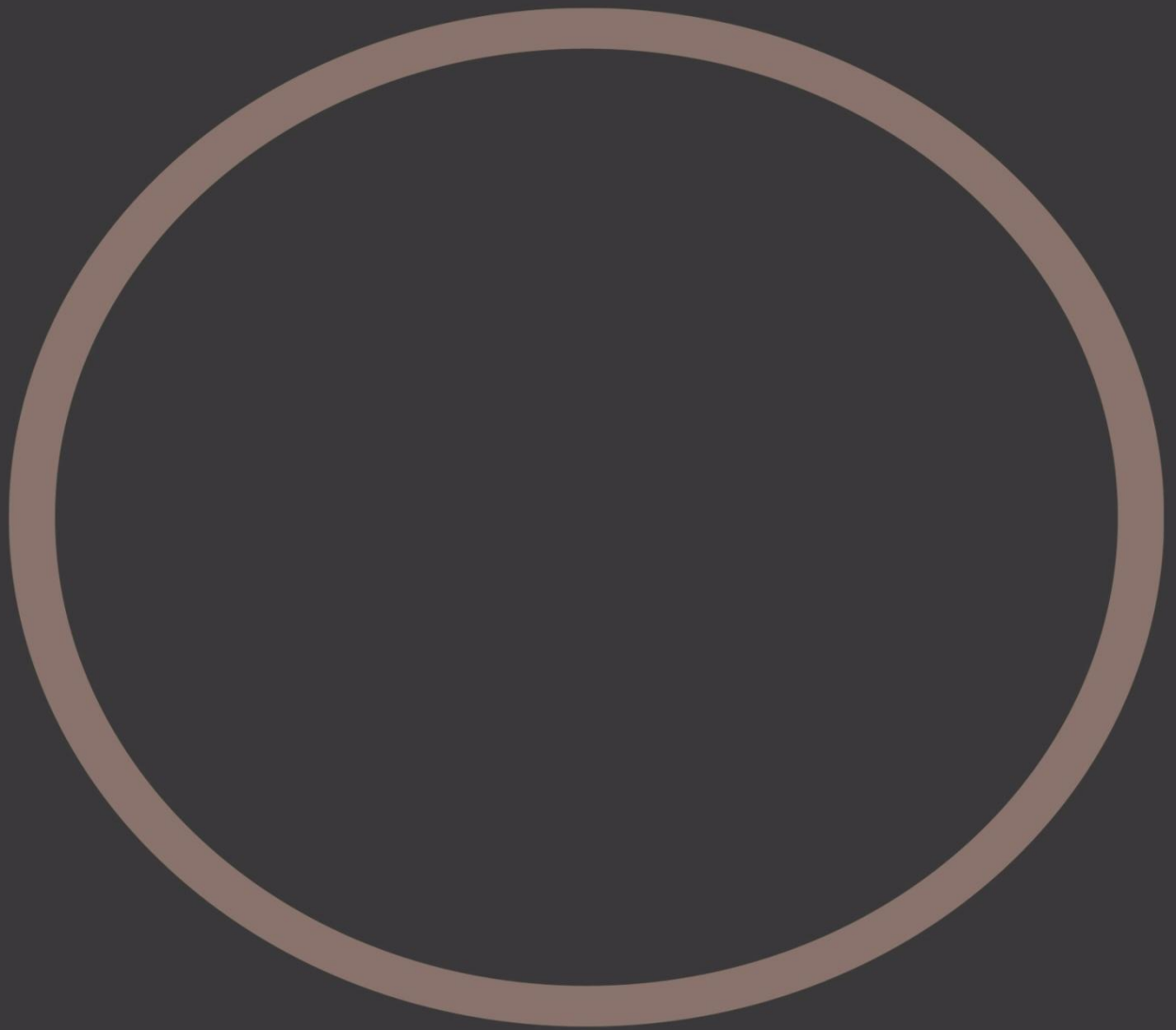
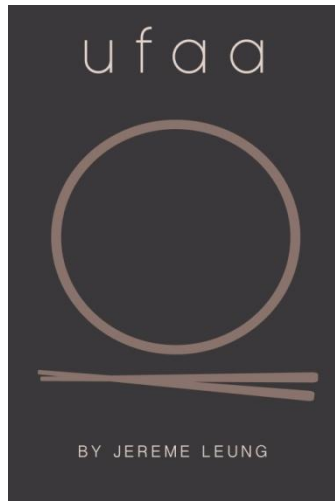


ufada



BY JEREME LEUNG



UFAA (WHICH MEANS 'HAPPINESS' IN MALDIVIAN) IS PRESENTED BY CELEBRATED CHEF JEREME LEUNG. UFAA IS AN INNOVATIVE CHINESE CULINARY CONCEPT THAT SHOWCASES AUTHENTIC EXPERIENCES WHICH HIGHLIGHTS THE ICONIC FLAVORS FROM THE DISTINCTIVE CULTURES AND PROVINCES ACROSS CHINA.

THE RESTAURANT PRESENTS VARIOUS DINING OPTIONS INCLUDING FRESH HANDMADE CRISP NOODLES AND DIM SUM; PREMIUM HOTPOT WITH CHEF LEUNG'S SIGNATURE BROTH AND TOP QUALITY PRODUCE, AS WELL AS EXQUISITE SET DINNERS DESIGNED BY THE MAESTRO. UFAA'S PRODUCE IS SOURCED DAILY FROM THE MALDIVIAN SURROUNDINGS, INCLUDING MALDIVIAN LOBSTER AND FRESH FRUIT, SALADS AND HERBS FROM THE RESORTS OWN GARDEN ISLAND, MANDHOO, AND IS ENHANCED BY CHEF LEUNG'S SIGNATURE DELICATE FLAVORS EVOKING THE SENSE OF HOME.

THE MOOD IS INSPIRED BY THE ISLAND'S RELAXED FEELING, WITH HINTS OF CHINESE TRADITIONS. THE TEAHOUSE WITHIN UFAA OFFERS COMMUNAL SPACES AND PRIVATE ROOMS FOR GUESTS TO MINGLE OVER TEAS, DIM SUM, NOODLES, AND MAHJONG GAME DURING THE DAY. AT SUNDOWN, UNDER THE STARLIT SKY, SAVOR THE FLAVORFUL REUNION HOTPOT FEATURING THE CHEF'S PICK OF THE FRESHEST SEAFOOD AND PRIME MEATS SUCH AS KOBE BEEF.

FOR GUESTS WITH A PENCHANT FOR ALL THINGS REFINED, THE CHINESE RESTAURANT LOCATED ON THE FIRST LEVEL EXUDES A STYLISH AURA INSPIRED BY CHINESE HERITAGE AND MODERN ART. SELECT FROM THE EXCLUSIVE MENUS INTRODUCED BY CHEF LEUNG FEATURING THE MAESTRO'S CREATIVE INTERPRETATION OF THE FINEST PROVINCIAL CHINESE CUISINE.

## APPETIZERS

### 精美冷菜

PAN FRIED SEAFOOD IN GARLIC AND EGG SERVED WITH FRESH VEGETABLE

蒜蓉蛋花煎海鲜伴鲜蔬

\$25

BONELESS CHICKEN AND PEANUTS IN SPICY OIL

去骨口水鸡

\$20

DRUNKEN CLAM WITH VERMICELLI SALAD

醉蛤蜊拌粉丝

\$20

MARINATED CRAB MEAT WITH SPINACH IN ROASTED DUCK SAUCE

烤鸭汁雪蟹拌菠菜

\$24

MIXED MUSHROOMS WITH BEEF SHANK IN HOMEMADE SAUCE

川汁什菌辣牛展

\$22

BRAISED SHREDDED DUCK WITH CRUNCHY VEGETABLES

酱鸭丝拌爽口蔬

\$22

ALL PRICES ARE IN USD AND ARE SUBJECT TO 10% SERVICE CHARGE AND TGST

## DIM SUM

### 点心

STEAMED PORK MEAT DUMPLING, 'XIAO LONG BAO ' (3PIECES PER PORTION)

传统小笼包 (每份 3 件)

\$18

STEAMED MINCED BEEF DUMPLING (3PIECES PER PORTION)

牛肉小笼包 (每份 3 件)

\$20

SHRIMP AND PORK DUMPLINGS WITH SCALLOP 'SIEW MAI' (3 PIECES PER PORTION)

传统烧卖 (每份 3 件)

\$22

SEAFOOD 'SIEW MAI' (3 PIECES PER PORTION)

海鲜烧卖 (每份 3 件)

\$20

WONTON IN BROTH (4PIECES PER PORTION)

上汤云吞 (每份 4 件)

\$16

DEEP FRIED WONTON (4PIECES PER PORTION)

炸云吞 (每份 4 件)

\$18

CHINESE 'SHUI JIAO' DUMPLINGS IN BROTH (3 PIECES PER PORTION)

传统水饺 (每份 3 件)

\$20

PAN-FRIED CHINESE 'SHUI JIAO' DUMPLINGS (3PIECES PER PORTION)

煎饺 (每份 3 件)

\$20

ALL PRICES ARE IN USD AND ARE SUBJECT TO 10% SERVICE CHARGE AND TGST

## SOUP

### 精选汤羹

BRAISED BEEF SOUP WITH EGG AND CORIANDER LEAVES

香菜窝蛋牛肉羹

\$20

BRAISED SEAFOOD IN GOLDEN BROTH

海鲜汤

\$28

DOUBLE BOILED CHICKEN SOUP WITH MATSUTAKE MUSHROOMS

松茸炖子鸡

\$18

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## CHEF SPECIALITIES

### 美饌

SLOW-COOKED BEEF FILLET WITH SCALLION AND ONION IN CLAY POT

豉椒双葱凉瓜牛柳煲

\$32

STIR-FRIED BEEF FILLET IN GREEN PEPPER SAUCE AND SAUTÉED KING PRAWN IN "MAGGI"  
SAUCE

青胡椒汁牛柳配美极大虾

\$60

TUNA WITH BRAISED EGGPLANT

鱼香茄子香煎金枪鱼扒

\$38

POACHED SEAFOOD IN HOT CHILI OIL

水煮海鲜

\$45

ROASTED LAMB CHOP WITH CUMIN AND TIGER PRAWN WITH SEA SALT

孜然羊架海盐烧大虾

\$40

PAN FRIED CHICKEN MEAT BALL WITH MUSHROOM MATSUTAKE

松茸生煎鸡球煲

\$27

SAUTÉED LOBSTER, SQUID AND GREEN MUSSEL IN RED CHILI

辣子龙虾海上鲜

\$55

BRAISED PORK BELLY WITH EGGS IN DARK SOY SAUCE

卤蛋红烧肉

\$32

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## RICE AND NOODLE

饭，面食

FRIED RICE WITH MINCED BEEF AND PINE NUTS

松仁牛粒炒饭

\$20

FRIED RICE WITH CRAB MEAT AND MINCED GARLIC

蒜香蟹柳炒饭

\$20

RICE WITH SHRIMPS AND SCALLOPS

虾仁带子炒饭

\$22

STIR-FRIED RICE NOODLE WITH BEEF

干炒牛河

\$25

FRIED SHAVED NOODLE WITH SEAFOOD

海鲜炒刀削面

\$28

FRIED RICE NOODLE WITH BEEF BRISKET IN BLACK BEAN SAUCE

豉椒牛腩炒河粉

\$25

ALL PRICES ARE IN USD AND ARE SUBJECT TO 10% SERVICE CHARGE AND TGST